

Good Manufacturing Practices (GMP) for Food Handlers

Duration: 1 Day

Overview:

This course is designed to provide food handlers with an in-depth understanding of Good Manufacturing Practices (GMP) and their significance in ensuring food safety and hygiene in the food production environment. GMP forms the foundation of any effective food safety management system, ensuring that food products are consistently produced and controlled to quality standards. This training is ideal for individuals working in food handling roles across various industries, including food manufacturing, catering, and retail.

Objectives:

By the end of this course, participants will be able to:

- Understand the principles and importance of Good Manufacturing Practices (GMP) in food safety.
- Identify and implement key GMP requirements such as personal hygiene, sanitation, pest control, and equipment maintenance.
- Recognize the role of GMP in preventing food contamination and ensuring product quality.
- Apply GMP standards in daily operations to maintain a hygienic working environment.
- Contribute to continuous improvement in food safety and hygiene practices within their organization.

Content:

The course will cover the following key topics:

1. **Introduction to GMP**
 - Definition and importance of GMP in food safety
 - Legal and regulatory requirements for food handlers
2. **Personnel Hygiene and Sanitation**
 - Personal hygiene practices for food handlers
 - Proper handwashing techniques
 - The importance of protective clothing
3. **Food Contamination and Cross-Contamination Prevention**
 - Sources and types of contamination
 - Methods to prevent cross-contamination
4. **Cleaning and Sanitation of Food Premises**
 - Effective cleaning and disinfection procedures
 - Sanitation schedules and monitoring
5. **Pest Control Management**
 - Importance of pest control in GMP
 - Pest prevention strategies



6. Equipment and Facility Maintenance

- Proper maintenance of food production equipment
- Facility layout and its impact on GMP

7. Documentation and Record-Keeping

- Importance of accurate documentation in GMP compliance
- Types of records to maintain for GMP auditing

Target Audience:

This course is designed for food handlers, production supervisors, and any personnel involved in the preparation, processing, storage, or distribution of food products who are seeking to enhance their knowledge of GMP and food safety standards.

Assessment:

Participants will be assessed through a combination of:

- **Multiple-choice quizzes** to reinforce key concepts
- **Scenario-based assessments** that evaluate practical application of GMP principles
- **End-of-course exam** to ensure comprehensive understanding

Entry Requirements:

- No prior knowledge of GMP is required.
- Participants must have basic literacy and numeracy skills.

Course Duration:

4 to 8 hours (1 day)

Progression:

Upon successful completion of this course, participants may choose to advance to further training in:

- ISO 22000:2018 Lead Auditor Training
- Advanced Food Safety Management System Strategies
- Supplier Quality Management and Auditing

Training Options:

- **Online:** Live virtual sessions offering flexibility and interactive learning from any location.
- **Onsite:** Customized training at your facility, tailored to your organization's specific needs.
- **Off-site:** Training held at an external venue, providing an immersive learning environment.
- **In-Person:** Face-to-face sessions with experienced instructors, offering practical guidance and hands-on experience.

